

Carol Shelton

2014

Wild Thing Chardonnay

Mendocino County
ORGANICALLY GROWN GRAPES

Winemaker's Tasting Notes:	Beautiful nose of tropical fruits—pineapple, banana, papaya—complemented by lovely honeysuckle floral lift from Viognier. Soft creamy mouthfeel, punctuated by a sliver of bright acidity. Very food compatible with chicken, pork or fish—try Thai flavors!
Harvest Dates:	September 12+15, 2014
Average Brix at Harvest:	23.4°Brix---0.78 Total Acid /3.42 pH at harvest
Fermentation Characteristics:	Destemmed to press and fermented by WILD yeast, (no yeast inoculation done)—took 28 days to dryness.
Cellar Storage/Aging:	70% stainless steel fermented at about 53°F, 30% barrel fermented and stirred weekly sur lie. No Malo-lactic fermentation, so it is crisply finished.
Oak contact:	30% spent 5 months in barrels— 35% new American / 65% 1-2 yr old French
Alcohol:	13.7%
Total Acidity:	Residual Sugar: 0.45% (dry) 0.51 gm/100ml pH: 3.50
Varietal:	76% Chardonnay, 10% Viognier, 6% Old Vine (1922) white field blend (Palomino, French Colombard, Muscadelle) 6% Sauvignon Blanc, 2% Roussanne
Appellation :	69% Mendocino Co (Cox Vyd) Chardonnay Organically Grown, CCOF Certified 6% Mendocino Co (McFadden Farm) SB, Biodynamic certified, Potter Valley 25% sustainably grown in: 14% Sonoma County (Mancini Ranch, 1922 field blend) 9% Placer County, 2% Paso Robles
Cases produced:	2,365 cases
Bottling Date:	February 18, 2015
Release Date:	March 15, 2015



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